



Notification of Product Quality Issue

October 16, 2019

To: Wisconsin School Food Authorities

Bongards, in cooperation with the Wisconsin Department of Public Instruction, is issuing a notification that several production lots of Bongards Process American Yellow Reduced Fat/Reduced Sodium Cheese Slices (#101351) delivered for distribution to schools in the State of Wisconsin may exhibit an unusually high mold contamination rate. Details on the lots involved and labeling identification for the cases of product included in this food quality concern are as follows:

Incident: Higher incidence of mold on process cheese slices than normally would be expected

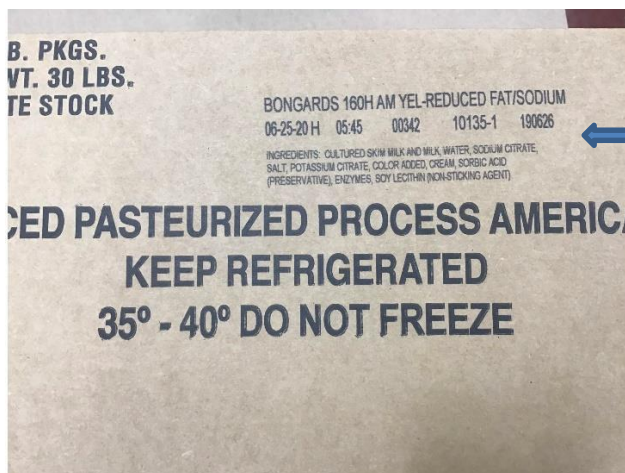
Identification of Cheese Involved: 3 lot codes that are involved include

H190501 (1092 cases)

H190626 (75 cases)

H190718 (192 cases)

Product Case Photos:



Lot Code and Other Product Information on Case:

06-25-20H = Expiration Date + Plant of Manufacture (H=Humboldt, TN)

05:45 = Military Time Stamp

00342 = Case Number

10135-1 = Bongards Product Code #

190626 = Date of Production (June 26, 2019)

Specific Lots Involved in Incident:

Case Label

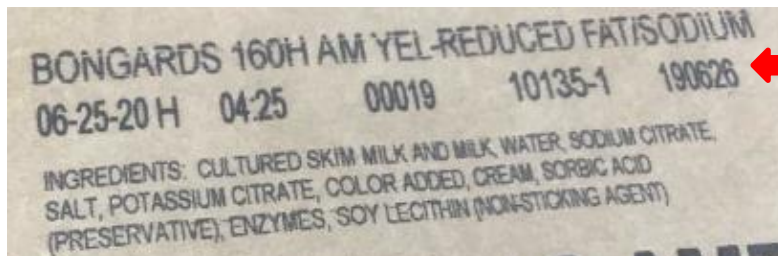


Lot Code: 190501

Package Film



Case Label



Lot Code: 190626

Package Film



Case Label



Lot Code: 190718

Package Film



Accumulation and Communication of Lot Codes:

A tracking form for SFA's and Distributors to complete and forward to Bongards is attached as a separate document. Please complete is form and forward to Nancy Coleman with Bongards Customer Service via email (Nancy.Coleman@bongards.com) or FAX (952-466-3503).

Product Disposition:

Any remaining inventory having the above product and lot codes should be removed from your inventory and destroyed even if no visible mold is apparent. The probability that these products will develop mold over time is high.

Assurance of Product Safety:

Bongards' Creameries identified and corrected an issue earlier this summer that may impact the shelf life of the specific lots shipped to Wisconsin for distribution to schools. Depending on a number of conditions, including variances in temperature during distribution and storage, some (but not all) of the products in the affected lots could develop visible mold on cheese surfaces during shelf life. Mold on cheese is not considered a health risk, but rather a quality or spoilage issue, as moldy cheese can be identified easily and removed/discarded during use.

We corrected the issue by August 1, 2019, with all production beyond that date performing to our standard quality expectations. Bongards is sorry for the inconvenience related to this issue, but we back our products and guarantee product safety on any and all products we manufacture.

Please don't hesitate to contact me directly if you have any additional questions or concerns.

Best regards,

A handwritten signature in black ink, reading "Craig Schroeder". The signature is fluid and cursive, with the first name "Craig" and last name "Schroeder" clearly distinguishable.

Dr. Craig J. Schroeder
Vice President of Technology
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